

# Restaurant Week Lunch Menu

\$15

## First

### **Fresh Garden Salad**

Spring Mix, Red Onions, Shredded Carrots, Cucumbers, Cherry Tomatoes,  
House made White Balsamic Vinaigrette

### **Winter Potato Soup**

White Truffle Oil, Parmesan, Parsley Coulis, Potato Chips, Sea Salt

### **Fried Green Tomatoes**

Goat Cheese Mousse, Balsamic Syrup, Parsley Coulis

## Main

### **Salmon Bacon BLT**

Winter Greens, Fried Red/Green Tomato, Black Pepper Aioli, Sweet Potato Fries,  
Brown Sugar Cinnamon Slurry

### **“Petite” Greek Wedge w/ Garlic Basil Beef**

Iceberg Wedge, Grape Tomato, Kalamata Olive, Red Onion, Peppercini, Chiffonade Basil, Feta,  
White Balsamic Vinaigrette, Lemon Zest, Parsley

### **USA Style**

### **“Hoptopus” Fish and Chips**

North Atlantic Pollock, Salsa Verde, Malt Vinegar Emulsion, Hand Cut Idaho “Frites”, Pickled Purple  
Ninja Radish Salad

**All Entrees Served with House Made Cookie**